

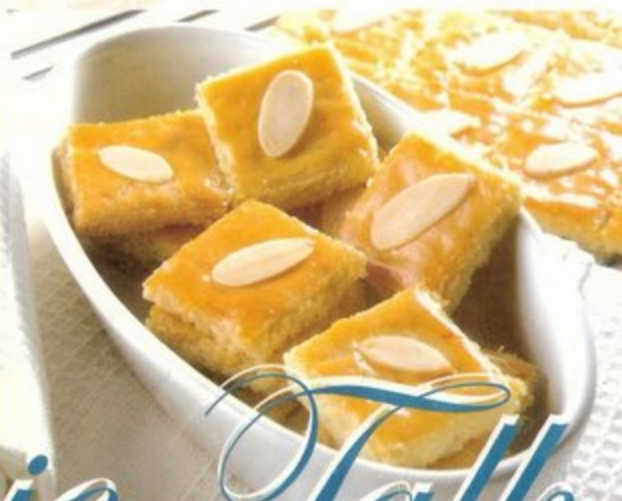
西饼

物语

Wendy Kor Baking Recipes

许晓翠

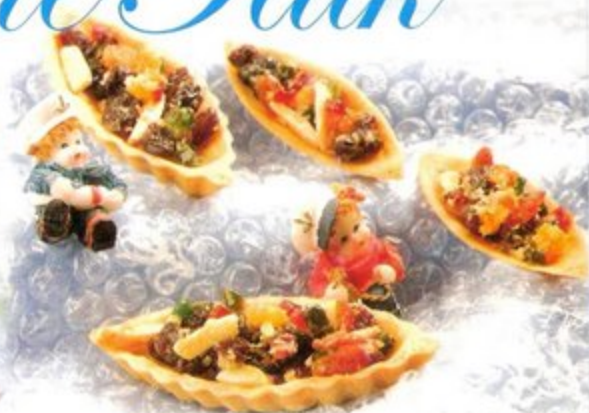
烘焙小站



Cookie Talk

Wendy Kor Baking Recipes

Cookie Talk



许晓翠 · 烘焙小站

开心果小西饼

Pistachio Cookies



[材料 Ingredients]

- | | |
|--|--|
| (A) 100克 开心果
80克 幼糖 | (A) 100gm Pistachios
80gm Castor Sugar |
| (B) 100克 蛋白
50克 幼糖 | (B) 100gm Egg White
50gm Castor Sugar |
| (C) 100克 低筋面粉
120克 溶化奶油
1汤匙 柠檬油 | (C) 100gm Superfine Flour
120gm Melted Butter
1tbsp Lemon Oil |

[做法 Method]

- ① 将材料(A)用食物调理器搅打至碎。
- ② 材料(B)搅拌至浓稠，加入材料(A)和材料(C)拌匀。
- ③ 烤盘铺上不黏纸，取一小匙面糊于烤盘上，用匙背铺成片状。
- ④ 再以150℃烤15-20分钟。

- ① Put ingredients (A) into a blender. Blend till fine and smooth.
- ② Whip ingredients (B) till thick and creamy. Add in ingredients (A) and (C). Mix well to form a dough.
- ③ Line the cookie tray with parchment paper. Place the cookies and flatten with a fork.
- ④ Bake in a preheated oven at 150℃ for 15-20 minutes till brown.



香脆果仁饼

Nutty Slices

[材料 Ingredients]

- | | |
|--------------------|--------------------------------|
| A 250克 奶油 | A 250gm Butter |
| 150克 糖粉 | 150gm Icing Sugar |
| 1/2茶匙 盐 | 1/2tsp Salt |
| B 2粒 蛋白 | B 2 Egg White |
| 1茶匙 香精 | 1tsp Vanilla Essence |
| C 430克 低筋面粉 | C 430gm Superfine Flour |
| D 50克 金瓜子 | D 50gm Pumpkin Seeds |
| 50克 榛果 | 50gm Hazelnuts |
| 50克 核桃 | 50gm Walnuts |
| 50克 杏仁 | 50gm Almonds |
| 50克 开心果 | 50gm Pistachios |

[做法 Method]

- ① 材料(A)用慢速拌软，再改快速打5分钟至乳白色。
- ② 加入材料(B)用慢速拌匀，再以中速打大约3分钟。
- ③ 拌入材料(C)及材料(D)拌成面团。
- ④ 将面团搓成长条，以180℃烤20分钟。
- ⑤ 烤熟的饼干放隔天，切薄片，以150℃烤15分钟。

- ① Beat ingredients (A) until creamy and light.
- ② Add in ingredients (B) slowly. Then beat on medium speed for 3 minutes.
- ③ Lastly add in ingredients (C) and (D) to form a soft dough.
- ④ Roll the dough between plastic sheets into a long shape. Bake at 180℃ for 20 minutes.
- ⑤ Leave the baked roll over night. Cut into thin slices, place in a greased baking tray and bake in a preheated oven at 150℃ for 15 minutes till light brown.



巧克力粒小西饼

Chocolate Chip Cookies



[材料 Ingredients]

- | | |
|--|--|
| A 250克 奶油
180克 糖 | A 250gm Butter
180gm Castor Sugar |
| B 120克 蛋 (2粒) | B 120gm Eggs (2) |
| C 400克 低筋面粉
1茶匙 膨粉
1/2茶匙 小苏打
50克 可可粉 | C 400gm Superfine Flour
1tsp Baking Powder
1/2tsp Sodium Bicarbonate
50gm Cocoa Powder |
| D 250克 巧克力粒 | D 250gm Chocolate Chips |

[做法 Method]

- ① 材料(A)用中速搅拌5分钟至松发。
- ② 加入材料(B)，用中速搅拌3分钟。
- ③ 材料(C)过筛混合，加入拌匀。
- ④ 加入一半的巧克力粒，慢慢拌成面团。
- ⑤ 烤盘铺上不黏纸，取一块面团于烤盘上，压扁，再用巧克力粒装饰。
- ⑥ 再以180℃烤15分钟。

- ① Cream ingredients (A) for 5 minutes till light and fluffy.
- ② Add in eggs and mix well on medium speed for 3 minutes.
- ③ Add in sifted ingredients (C) and mix well to form a dough.
- ④ Stir in half of the choc chips into the dough. Shape the dough into flat and round cookies.
- ⑤ Place the cookies onto the prepared greased tray. Decorate with the rest of choc chips on top.
- ⑥ Bake in a preheated oven at 180℃ for 15 minutes till golden brown.



巧克力核桃小西饼

Chocolate Walnut Cookies

[材料 Ingredients]

- | | |
|--------------------|--------------------------------|
| A 250克 奶油 | A 250gm Butter |
| 200克 幼糖 | 200gm Castor Sugar |
| 60克 蛋 (1粒) | 60gm Egg (1) |
| B 330克 低筋面粉 | B 330gm Superfine Flour |
| 1茶匙 酵粉 | 1tsp Baking Powder |
| 1/2茶匙 小苏打 | 1/2tsp Sodium Bicarbonate |
| 30克 可可粉 | 30gm Cocoa Powder |
| C 1茶匙 香精 | C 1tsp Vanilla Essence |
| 100克 核桃 | 100gm Walnuts |

[做法 Method]

- ① 奶油加入幼糖，用慢速拌匀，再改快速打5分钟成乳白色，加入蛋及香精继续搅拌3分钟。
- ② 低筋面粉，酵粉，小苏打，可可粉全部过筛，再加入用慢速拌匀，最后加入切碎的核桃。
- ③ 取一小块面团，搓圆。
- ④ 以180℃烤15分钟。

- ① Cream butter and sugar on low speed till combined. Then continue creaming on high speed for 5 minutes till creamy and fluffy. Add in eggs and vanilla essence. Mix for 3 minutes.
- ② Sift flour, baking powder, baking soda and cocoa powder. Then add into the above mixture on low speed to form a dough. Lastly add in the chopped walnuts.
- ③ Shape the cookies into small balls and place them onto the prepared greased baking tray.
- ④ Bake in a preheated oven at 180℃ for 15 minutes till golden brown.



榛果巧克力小西饼

Mama Carrie's Hazelnut Cookies

[材料 Ingredients]

A 250克 150克	奶油 红糖	A 250gm 150gm	Butter Brown Sugar
B 330克 50克 1/2茶匙	中筋面粉 绿豆粉 小苏打	B 330gm 50gm 1/2tsp	A.P. Flour Green Pea Flour Sodium Bicarbonate
C 150克 500克 20克	榛果 巧克力砖 糖心	C 150gm 500gm 20gm	Hazelnuts Cooking Chocolate Pastel Sugar

[做法 Method]

- ① 奶油加入红糖，用慢速拌软，括缸，再用中速搅拌3分钟至奶油松软。
- ② 加入筛过面粉，绿豆粉及小苏打，用慢速拌成面团。
- ③ 取一小块面团（大约5克），搓圆放入小纸杯，中间放入一粒榛果，装入烤盘，以180℃烤12-15分钟至饼干完全熟透，放凉。
- ④ 巧克力砖切小块，隔水加热至溶化，用小匙装在饼上，再以糖心装饰，待巧克力凝固即可。

- ① Beat butter and brown sugar till soft. Scrape bowl and continue to beat for 3 minutes till fluffy.
- ② Add in sifted flour, green pea flour and sodium bicarbonate on low speed till well combined to form a dough.
- ③ Roll into small balls, about 5g in weight each. Place them into paper cups. Insert a piece of hazelnut in the middle. Transfer to a greased baking tray and bake in a preheated oven at 180°C for 12-15 minutes till golden brown. Allow to cool.
- ④ Cut the cooking chocolate into small pieces. Double boil. Spread melted chocolate on top of the cookies and decorate with pastel sugar.



弯月榛果小西饼

Crescent Chocolate Hazelnut Cookies

[材料 Ingredients]

- | | |
|---------------------|----------------------------------|
| A 120克 榛果 | A 120gm Shelled Hazelnuts |
| 100克 榛果粉 | 100gm Ground hazelnuts |
| B 250克 奶油 | B 250gm Butter |
| 1/2茶匙 奶油香精 | 1/2tsp Butter Vanilla |
| 300克 饼干粉 | 300gm Cookie Flour |
| 100克 糖粉 | 100gm Icing Sugar |
| C 300克 煮食巧克力 | C 300gm Cooking Chocolate |

[做法 Method]

- ① 预热烤炉至180℃，烤榛果5分钟，放冷切碎。
- ② 在一个大碗里，将所有材料（奶油，奶油香精，饼干粉，糖粉，榛果粉，榛果碎）混合揉成面团。
- ③ 捍成4mm厚，用模型切出弯月的形状。
- ④ 以180℃烤12-15分钟至熟，放冷。
- ⑤ 隔水溶化巧克力，饼干沾巧克力，再撒上榛果碎装饰。

- ① Preheat oven at 180℃. Bake hazelnuts for 5 minutes. Allow to cool and chop finely.
- ② Put all ingredients (A) and (B) into a big bowl. Knead to form a dough.
- ③ Roll out the dough between plastic sheets to 4mm thickness. Use crescent shaped cookie cutter to cut out cookies.
- ④ Place the cookies onto a greased baking tray. Bake in a preheated oven at 180℃ for 12-15 minutes till light brown. Allow to cool.
- ⑤ Double boil cooking chocolate. Dip the cookies into the melted chocolate and sprinkle some chopped hazelnuts for decoration.





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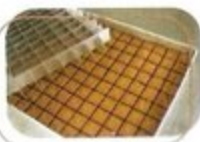
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3.



4.



5.



彩纹巧克力小西饼

Marble Chocolate Cookies

[材料 Ingredients]

A 250克 奶油	A 250gm Butter
180克 糖	180gm Sugar
60克 蛋 (1粒)	60gm Egg (1)
B 350克 低筋面粉	B 350gm Superfine Flour
1茶匙 酸粉	1tsp Baking Powder
1汤匙 可可粉	1tbsp Cocoa Powder
1茶匙 即溶咖啡	1tsp Instant Coffee
1茶匙 咖啡香精	1tsp Coffee Flavoring
50克 核桃粉	50gm Ground Walnuts

[装饰 Topping Decoration]

500克 巧克力	500gm Cooking Chocolate
100克 白巧克力	100gm White Chocolate

[做法 Method]

- ① 奶油及糖以中速打至松软。
- ② 加入蛋以慢速搅拌2分钟。
- ③ 加入低筋面粉、酸粉、可可粉、即溶咖啡、咖啡香精、核桃粉，拌匀。
- ④ 将面团压在14"×14"烤盘上，切成1寸方块。
- ⑤ 入烤炉以180℃烤30分钟。
- ⑥ 将巧克力隔水溶化，用挤花袋挤在饼干上，再以溶化的白巧克力划上花纹即可。

- ① Beat butter and sugar on medium speed till fluffy.
- ② Add in egg slowly and beat for 2 minutes.
- ③ Stir in flour, baking powder, cocoa powder, instant coffee, coffee flavouring and ground walnuts to form a dough.
- ④ Transfer the dough to a greased 14" x 14" baking tray, flatten evenly. Cut into 1 inch squares.
- ⑤ Bake in a preheated oven at 180℃ for 30 minutes till golden brown.
- ⑥ Double boil both the brown and white chocolate separately. Cover the top with brown chocolate first. Then use white chocolate to make marble design.

6.



7.



巧克力米小方块饼

Chocolate Rice Cookies

[材料 Ingredients]

- | | |
|--------------|------------------------|
| ① 250克 奶油 | ① 250gm Butter |
| 200克 幼糖 | 200gm Castor Sugar |
| 2克 盐 | 2gm Salt |
| ② 60克 蛋 (1粒) | ② 60gm Egg (1) |
| 1/2茶匙 香精 | 1/2tsp Vanilla Essence |
| ③ 400克 饼干粉 | ③ 400gm Cookie Flour |
| 1/2茶匙 酵粉 | 1/2tsp Baking Powder |
| 60克 可可粉 | 60gm Cocoa Powder |
| ④ 250克 可可米 | ④ 250gm Chocolate Rice |

[做法 Method]

- ① 奶油、盐及糖全部混合搅拌5分钟至松发。
- ② 加入蛋及香精，以中速搅拌5分钟。
- ③ 加入可可粉拌匀，再加入筛过的饼干粉及酵粉拌成面团。
- ④ 烤盘底部涂一层油，将整块面团平均捍平在烤盘上，上面撒上巧克力米，放入烤炉以180℃烤15分钟。
- ⑤ 冷却，切成1寸方块，放入烤炉再以180℃烤10分钟至饼干熟透。

- ① Cream butter, sugar and salt for 5 minutes till fluffy.
- ② Add in egg and vanilla essence. Mix for 5 minutes on medium speed.
- ③ Add in cocoa powder, sifted cookie flour and baking powder to form a dough.
- ④ Grease the baking tray. Spread the dough evenly in pan using a rolling pin. Sprinkle chocolate rice on top. Bake in a preheated oven at 180°C for 15 minutes.
- ⑤ Let it cool completely. Cut into 1 inch squares. Bake again at 180°C for another 10 minutes or till cooked.





香脆杏仁饼

Crispy Almond Cookies

[材料 Ingredients]

- | | |
|------------------------------|---|
| A 160克 奶油
100克 糖粉 | A 160gm Butter
100gm Icing Sugar |
| B 30克 蛋白
2滴 杏仁精 | B 30gm Egg White
2 Drops Almond Essence |
| C 150克 饼干粉
30克 杏仁粉 | C 150gm Cookies Flour
30gm Ground Almonds |

[表面装饰 Topping]

- | | |
|---------|--------------------|
| 2粒 蛋黄 | 2 Egg Yolks |
| 50克 杏仁片 | 50gm Almond Flakes |

烤盘 Tray Size 14" x 14" x 1/8"

[做法 Method]

- ① 材料(A)用慢速拌匀，再改快速打五分钟成乳白色。
- ② 加入材料(B)，用慢速拌匀，再改快速打大约四分钟。
- ③ 加入材料(C)，拌匀。
- ④ 将面糊铺在烤盘上，用括板括平。
- ⑤ 以180℃烤8-10分钟至饼干半熟，取出放凉，用刀切成小方块，表面刷蛋黄，每一片饼干中间放一片杏仁片。
- ⑥ 再以180℃烤5-10分钟或至金黄色即可。

- ① Cream butter and icing sugar on high speed for 1 minute. Scrape mixing bowl and continue to mix on high speed for 5 minutes.
- ② Add in egg white and almond essence. Mix on medium speed for 1 minute and high speed for 4 minutes.
- ③ Add in cookie flour and ground almonds. Mix for 1 minute to form a dough.
- ④ Spread the dough onto a greased tin. Cover a plastic sheet on top and roll evenly with a rolling pin. Remove the sheet.
- ⑤ Bake in a preheated oven at 180℃ for 8-10 minutes until half cooked. Take out and brush with egg yolk. Cut into rectangles and place a piece of almond flake on each of the cookies. Place the cookies onto a greased baking tray.
- ⑥ Bake in a preheated oven at 180℃ for 5-10 minutes or till golden brown.

巧克力迷你甜甜圈

Chocolate Mini Doughnuts

[材料 Ingredients]

饼干皮		Cookie Dough	
A	250克 奶油 150克 糖粉	A	250gm Butter 150gm Icing Sugar
B	60克 蛋 (1粒) 1茶匙 香精	B	60gm Egg (1) 1tsp Vanilla Essence
C	450克 面粉 1 1/2茶匙 小苏打 60克 杏仁粉	C	450gm Plain Flour 1 1/2tsp Sodium Bicarbonate 60gm Ground Almond

[装饰 Deco]

D	200克 煮食巧克力 50克 杏仁粒 30克 杏桃干	D	200gm Cooking Chocolate 50gm Almond Nibs 30gm Dried Apricots
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[做法 Method]

- ① 奶油加入糖粉，用慢速拌1分钟至均匀，再改快速打5分钟成乳白色。
- ② 加入蛋黄及香精，以中速打2分钟。
- ③ 加入筛过面粉及小苏打和杏仁粉，用慢速拌成面团。
- ④ 将面团放在塑胶纸捍4mm厚，用甜甜圈模切出，以180℃烤15分钟至金黄色。
- ⑤ 烤好的饼干放凉，沾溶化巧克力，上放杏仁粒和杏桃干装饰。

- ① Cream butter and icing sugar on high speed for 1 minute. Scrape mixing bowl and continue to mix on high speed for 5 minutes.
- ② Add in eggs and vanilla essence. Mix on medium speed for 2 minutes.
- ③ Add in ground almonds, sifted flour and sodium bicarbonate. Mix on slow speed for 1 minute to form a dough.
- ④ Roll out the dough between plastic sheets to 4mm thickness. Use small doughnut cutter to cut. Place the cookies onto a greased baking tray. Bake in a preheated oven at 180℃ for 15 minutes till light brown.
- ⑤ Double boil the cooking chocolate. Coat the mini doughnuts with the melted cooking chocolate. Decorate with toasted almond nibs and chopped dried apricots.



情人节饼干

Valentine Cookies



[材料 Ingredients]

A 250克 100克	奶油 糖粉	A 250gm 100gm	Butter Icing Sugar
B 300克 1茶匙	低筋面粉 小苏打	B 360gm 1tsp	Superfine Flour Sodium Bicarbonate
C 1茶匙 100克 250克	玫瑰香精 杏仁粉 煮食巧克力	C 1tsp 100gm 250gm	Rose Essence Ground Almond Cooking Chocolate

[表面装饰 Topping]

糖霜

100克	糖粉
20克	蛋白
10克	柠檬汁
1茶匙	水

Royal Icing

100gm	Icing Sugar
20gm	Egg White
10gm	Lemon Juice
1tsp	Water

[做法 Method]

- ① 奶油加入筛过的糖粉，先用中打1分钟，括一括盆底，再用快速打5分钟至松发。
- ② 面粉，小苏打过筛后加入，用慢速拌一分钟，最后拌入杏仁粉及香精。
- ③ 将面团捍成4mm厚度，用心型饼干模切出，排列在涂油的烤盘上。
- ④ 预热烤炉至180℃烤12-15分钟至金黄色。
- ⑤ 烤熟的饼干放凉，表面沾溶化巧克力，再用糖霜划图案或字体。

表面装饰糖霜

糖粉过筛后加入蛋白，以中速搅拌3分钟，再加柠檬汁搅拌3分钟，最后加水调软硬度。用时加入喜爱的颜色调匀即可。

- ① Cream butter and sifted icing sugar on medium speed for 1 minute. Scrape the base. Then continue creaming on high speed for 5 minutes till it is fluffy.
- ② Sift superfine flour and sodium bicarbonate. Add into the above and mix slowly for 1 minute to form a dough. Stir in ground almond and rose essence.
- ③ Roll out dough between plastic sheets to 4mm thickness. Cut the cookies using heart-shaped cookie cutter. Arrange on greased tray.
- ④ Baked in a preheated oven at 180℃ for 12-15 minutes till light brown.
- ⑤ Cool the cookies. Double boil the cooking chocolate. Spread a layer of melted chocolate. Make desired wording or pattern using royal icing.

Royal Icing Topping

Beat sifted icing sugar and egg white on medium speed for 3 minutes. Add in lemon juice, beat for another 3 minutes. Lastly add in water to regulate thickness and add in preferred colour.



冰淇淋小西饼

Ice Cream Cookies



[材料 Ingredients]

A 100克 白油	A 100gm Shortening
200克 奶油	200gm Butter
180克 糖	180gm Sugar
1/2茶匙 盐	1/2tsp Salt
B 120克 蛋 (2粒)	B 120gm Eggs (2)
1茶匙 香精	1tsp Vanilla Essence
C 550克 特白细面粉	C 550gm Superfine Flour
1茶匙 小苏打	1tsp Sodium Bicarbonate
30克 蜜糖	30gm Honey
5克 奶粉	5gm Milk Powder
100克 奶精/冰淇淋粉	100gm Creamer/Ice Cream Powder
1茶匙 香橙精	1tsp Orange Paste

[表面装饰 Topping]

500克 巧克力	500gm Cooking Chocolate
30克 彩色米	30gm Coloured Rice
30克 糖粒	30gm Hundreds & Thousands
50克 杏仁粒	50gm Almond Nibs

[做法 Method]

- ① 奶油，白油，盐及糖用中速搅拌5分钟至松发。
- ② 加入蛋及香精，以慢速搅拌2分钟。
- ③ 加入特白细面粉，小苏打，蜜糖，奶粉，及香橙精，以慢速拌成团。
- ④ 将面团捍成4mm厚，用冰淇淋模压成冰淇淋饼。
- ⑤ 装入烤炉以180℃烤15分钟。
- ⑥ 巧克力隔水溶化，用刷子刷在冰淇淋饼上，再以彩色米，糖粒或烤香的杏仁粒装饰。

- ① Beat ingredients (A) on medium speed till light and creamy.
- ② Add in ingredients (B) slowly and mix well.
- ③ Add in ingredients (C) on slow speed to form a dough.
- ④ Roll out the dough between plastic sheets to 4mm thickness. Use ice cream cookie cutter to cut out cookies.
- ⑤ Place the cookies onto a greased baking tray. Bake in a preheated oven at 180°C for 15 minutes till light brown.
- ⑥ Double boil cooking chocolate. Brush the top with some melted cooking chocolate and decorate with colour rice, hundreds & thousands and almond nibs.

樱桃奶油小西饼

Cherry Butter Rosettes

[材料 Ingredients]

饼皮

- A** 250克 奶油
100克 糖粉
- B** 1汤匙 柠檬汁
- C** 280克 面粉
1/2茶匙 酸粉
60克 杏仁粉

Cookie Dough

- A** 250gm Butter
100gm Icing Sugar
- B** 1tbsp Lemon Juice
- C** 280gm Plain Flour
1/2tsp Baking Powder
60gm Ground Almond

[装饰 Deco]

- D** 50克 红青樱桃 **D** 50gm Red & Green Cherries

[做法 Method]

- ① 材料(A)用慢速拌1分钟至均匀，再改快速打5分钟成乳白色。
- ② 加入材料(B)，用中速打2分钟。
- ③ 加入筛过的材料(C)，以慢速拌匀。
- ④ 将面团放在饼干压出模或星形挤花袋挤出形状，中间压一小粒樱桃。
- ⑤ 以180℃烤15分钟至金黄色。

- ① Cream ingredients (A) on low speed for 1 minute. Scrape mixing bowl and continue to mix on high speed for 5 minutes.
- ② Add in ingredients (B) and mix on medium speed for 2 minutes.
- ③ Add in ingredients (C) and mix on slow speed for 1 minute.
- ④ Using cookie press or icing pipe fitted with large star nozzle, pipe circles onto a greased baking tray, press cherries on top.
- ⑤ Bake in a preheated oven at 180℃ for 15 minutes till light brown.



草莓小西饼

Strawberry Cookies



【材料 Ingredients】

A 250克	奶油	A 250gm	Butter
120克	糖粉	100gm	Icing Sugar
2克	盐	2gm	Salt
B 120克	低筋面粉	B 320gm	Superfine Flour
60克	绿豆粉	60gm	Green Pea Flour
50克	杏仁粉	50gm	Ground Almond
3克	小苏打	3gm	Sodium Bicarbonate
1茶匙	草莓香精糕	1tsp	Strawberry Paste

【表面装饰 Topping】

100克	草莓果酱	100gm	Strawberry Jam
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【做法 Method】

- ① 糖粉过筛加入奶油，草莓香精糕及盐，用慢速拌匀，再改快速打5分钟成乳白色。
 - ② 低筋面粉，绿豆粉及小苏打全部过筛混合杏仁粉，加入用慢速拌成面团。
 - ③ 将面团捍成4mm厚，用刀切成长条形，排在涂油烤盘上，上用挤花袋挤草莓果酱，以180℃烤15-20分钟。
- ① Cream butter, sifted icing sugar, strawberry paste and salt for 5 minutes till fluffy.
 - ② Sift superfine flour, green tea flour and sodium bicarbonate. Add in ground almond. Pour the mixture into (1) and mix to form a dough.
 - ③ Roll out the dough between plastic sheets to 4mm thickness. Cut into rectangles. Arrange onto a greased baking tray. Use piping bag filled with strawberry jam to pipe pattern on it. Bake in a preheated oven at 180℃ for 15-20 minutes till light brown.



蓝莓果酱饼

Blueberry Jam Cookies



[材料 Ingredients]

- | | |
|--------------------|--------------------------------|
| A 100克 奶油 | A 100gm Butter |
| 100克 玛琪琳 | 100gm Margarine |
| 100克 糖粉 | 100gm Icing Sugar |
| 2克 盐 | 2gm Salt |
| B 2粒 蛋黄 | B 2 Egg Yols |
| 1茶匙 香精 | 1tsp Vanilla Essence |
| C 350克 低筋面粉 | C 350gm Superfine Flour |
| 1/2茶匙 小苏打 | 1/2tsp Sodium Bicarbonate |
| D 250克 蓝莓果酱 | D 250gm Blueberry Jam |

[做法 Method]

- ① 材料(A)用慢速拌匀，再改快速打5分钟成乳白色。
- ② 加入材料(B)，拌匀。
- ③ 加入材料(C)过筛混合，再加入用慢速拌成面团。
- ④ 将面团捍成3mm厚，用圆形或四方形饼干模压出形状，底层的饼皮挤上蓝莓酱，再盖上一块饼皮，表面涂蛋黄，装入烤盘，以180℃烤15-20分钟。

- ① Mix ingredients (A) on low speed till well combined. Then beat on high speed for 5 minutes until it is fluffy.
- ② Add in ingredients (B) and mix well.
- ③ Add in sifted ingredients (C) slowly till well mixed to form a dough.
- ④ Roll out the dough between plastic sheets to 3mm thickness. Cut out cookies with either round or square cookie cutter. Spread some blueberry jam between pairs of cookies. Brush with egg yolk and bake in a preheated oven at 180℃ for 20 minutes till light brown.



杂果小西饼

Mixed Fruit Cookies



[材料 Ingredients]

- | | |
|----------------------|---------------------------------|
| A 100克 奶油 | A 100gm Butter |
| 70克 玛琪琳 | 70gm Margarine |
| 200克 红糖 | 200gm Brown Sugar |
| 1/4茶匙 盐 | 1/4tsp Salt |
| B 120克 蛋 (2粒) | B 120gm Eggs (2) |
| 1茶匙 香精 | 1tsp Vanilla Essence |
| C 1汤匙 奶粉 | C 1tbsp Milk Powder |
| 350克 自发面粉 | 350gm Self Raising Flour |
| D 1/2茶匙 肉桂粉 | D 1/2tsp Cinnamon Powder |
| 120克 核桃 | 120gm Walnuts |
| 350克 杂果 | 350gm Mixed Fruits |

[做法 Method]

- ① 将材料(A)混合，以中速搅拌5分钟至乳白色及松软。
- ② 将一粒蛋加入，以慢速搅拌至均匀，再下第二粒蛋继续拌匀。
- ③ 将材料(C)过筛，加入拌匀。
- ④ 核桃稍微烤香，切碎，与杂果和肉桂粉一起加入拌成面团。
- ⑤ 用汤匙将面团拌成圆形，装入烤盘，以180℃烤15-20分钟。

- ① Cream ingredients (A) on medium speed for 5 minutes till light and fluffy.
- ② Beat in eggs, one at a time, on low speed till creamy.
- ③ Fold in sifted ingredients (C).
- ④ Stir in toasted chopped walnuts, mixed fruits and cinnamon powder.
- ⑤ Use a spoon to shape the batter into small balls. Place the cookies onto the greased baking trays. Bake in a preheated oven at 180°C for 15-20 minutes till brown.



乳酪小西饼

Cheese Cookies



[材料 Ingredients]

- | | |
|--------------------|--------------------------------------|
| A 180克 奶油 | A 180gm Butter |
| 60克 奶油乳酪 | 60gm Cream Cheese |
| 80克 糖粉 | 80gm Icing Sugar |
| 1/2茶匙 盐 | 1/2tsp Salt |
| B 50克 乳酪粉 | B 50gm Parmesan Cheese Powder |
| C 300克 低筋面粉 | C 300gm Superfine Flour |
| 1/2茶匙 膨粉 | 1/2tsp Baking Powder |
| D 100克 核桃 | D 100gm Walnuts |

[表面装饰 Topping]

- | | |
|---------|-----------------------|
| 10克 罂粟子 | 10gm Blue Poppy Seeds |
| 1粒 蛋黄 | 1 Egg Yolk |

[做法 Method]

- ① 材料(A)用中速拌匀，再改快速打5分钟成乳白色。
- ② 加入材料(B)，拌匀。
- ③ 材料(C)过筛混合，再加入用慢速拌成面团。
- ④ 核桃切碎加入面团拌匀，捍成4mm厚，用饼干模压出形状，表面刷蛋黄，上面撒罂粟子。
- ⑤ 装入烤盘，以170℃烤15分钟至金黄色即可。

- ① Cream ingredients (A) on medium speed till well combined. Then beat on high speed till creamy.
- ② Add in ingredients (B) and mix well.
- ③ Sift ingredients (C) and add to the above gradually to form a dough.
- ④ Add in chopped walnuts. Roll out the dough between plastic sheets to 4mm thickness. Cut out cookies with desired cookie cutter. Brush with egg yolk and sprinkle with poppy seeds.
- ⑤ Transfer to a greased baking tray. Bake in a preheated oven at 170℃ for 15 minutes till light brown.



齐花乳酪饼

Cheese Rossette Cookies



[材料 Ingredients]

- | | |
|---------------------|--|
| A 180克 奶油 | A 180gm Butter |
| 50克 奶油乳酪 | 50gm Cream Cheese |
| 90克 糖粉 | 90gm Icing Sugar |
| 1/2茶匙 盐 | 1/2tsp Salt |
| B 60克 蛋 (1粒) | B 50gm Egg (1) |
| C 200克 低筋面粉 | C 200gm Superfine Flour |
| 1/2茶匙 小苏打 | 1/2tsp Sodium Bicarbonate |
| D 装饰用 糖粒 | D For Deco Hundreds & Thousands |

[做法 Method]

- ① 材料(A)用中速拌匀，再改快速打5分钟成乳白色。
 - ② 加入材料(B)，拌均匀。
 - ③ 材料(C)过筛混合，再加入用慢速拌成面团。
 - ④ 用挤花袋挤出形状，上面撒糖粒。
 - ⑤ 以170℃烤15-20分钟至金黄色即可。
-
- ① Mix ingredients (A) on medium speed till well combined. Then beat on high speed till creamy.
 - ② Add in ingredient (B) and blend well.
 - ③ Add sifted ingredients (C) on low speed. Mix well to form a dough.
 - ④ Use a piping bag with nozzle to pipe the rosette onto a greased baking tray. Sprinkle hundreds & thousands on top.
 - ⑤ Bake in a preheated oven at 170℃ for 15-20 minutes till golden brown.



蝴蝶小西饼

Mama Carrie's Kupu-Kupu



[材料 Ingredients]

A 250克 60克 3克	奶油 糖粉 盐	A 250gm 60gm 3gm	Butter Icing Sugar Salt
B 180克 150克 100克 1/2茶匙	中筋面粉 低筋面粉 奶粉 小苏打	B 180gm 150gm 100gm 1/2tsp	A.P. Flour Superfine Flour Milk Powder Sodium Bicarbonate

[表面装饰 Topping]

糖霜		Royal Icing	
1粒	蛋白	1	Egg White
150克	糖粉	150gm	Icing Sugar
10克	玉米粉	10gm	Corn Flour
1/2茶匙	香精	1/2tsp	Vanilla Essence
10克	巧克力糕	10gm	Chocolate Emulco



[做法 Method]

- ① 奶油加入筛过的糖粉及盐，以中速搅拌5分钟成乳白色。
- ② 加入筛过的中筋面粉，低筋面粉，奶粉，及小苏打，用慢速拌成面团。
- ③ 捍成5mm厚，用心形模印出饼干，装在涂油的烤盘，以180℃烤10分钟，取出放凉。

糖霜做法

- ① 蛋白加入筛过的糖粉，玉米粉及香精，搅拌10分钟至浓稠。
- ② 用挤花袋将蛋白糖霜挤在饼干表面，再用竹签沾巧克力糕划上图案。放置20分钟。
- ③ 再以150℃烤15分钟。

- ① Beat butter, salt and sifted icing sugar on medium speed till creamy.
- ② Add in ingredients B slowly till well combined to form a dough.
- ③ Roll out the dough between plastic sheets to 5mm thickness. Cut out cookies with heart-shaped cookie cutter. Transfer to greased tray and bake in a preheated oven at 180℃ for 10 minutes till light brown. Allow to cool.

Frosting

- ① Stir egg white, vanilla essence, sifted icing sugar and cornflour till thick and creamy.
- ② Cover the top of the cookies with frosting. Create pattern using tooth pick and chocolate emulco. Leave for 20 minutes.
- ③ Then bake in a preheated oven at 150℃ for 15 minutes till brown.

杏仁焦糖饼

Almond Caramel Cookies



[材料 Ingredients]

A 250克	奶油	A 250gm	Butter
50克	糖粉	50gm	Icing Sugar
120克	蛋 (2粒)	120gm	Eggs (2)
450克	低筋面粉	450gm	Superfine Flour
B 120克	糖	B 120gm	Sugar
50克	糖浆	50gm	Golden Syrup
50克	蜜糖	50gm	Honey
20克	水	20gm	Water
C 200克	杏仁片	C 200gm	Almond Flakes
30克	红樱桃	30gm	Red Cherries
30克	青樱桃	30gm	Green Cherries

[做法 Method]

- ① 将奶油加入筛过的糖粉，用慢速拌匀，再改中速打5分钟成乳白色。
- ② 蛋分2次慢慢加入，搅拌至完全乳化。
- ③ 面粉过筛加入，用慢速拌匀成面团即可。
- ④ 将面团压入2个10"x10"x1"的烤盘，用小捍面棍捍薄，用叉子在面皮上刺洞，以180℃烤5分钟或面皮半熟即可。
- ⑤ 材料(B)全部混合，用小火煮滚几分钟，加入材料(C)，拌匀。倒入半熟的饼皮，再烤20分钟或金黄色，趁热切块即可。

- ① Cream butter and sifted icing sugar on low speed until combined. Then change to medium speed to beat for another 5 minutes until creamy.
- ② Add in eggs, one at a time. Continue creaming.
- ③ Add in sifted flour on slow speed until it forms a dough.
- ④ Divide the dough into two. Roll out the dough between plastic sheets and place each of them on a greased 10"x10" x1" baking tray. Prick the flattened dough with a fork. Bake in a preheated oven at 180℃ for 5 minutes until half baked.
- ⑤ Combine ingredients (B) and cook on low fire. Boil for a few minutes, then stir in ingredients (C). Pour the mixture over the half baked cookie dough. Bake in a preheated oven at 180℃ for another 20 minutes till brown. Cut into small pieces.



格子饼干

Checker Board Cookies



[材料 Ingredients]

- | | |
|---------------------------------|---|
| A 200克 奶油
120克 糖粉 | A 200gm Butter
120gm Icing Sugar |
| B 50克 蛋
1茶匙 香精 | B 50gm Egg
1tsp Vanilla Essence |
| C 300克 低筋面粉
1/2茶匙 小苏打 | C 300gm Superfine Flour
1/2tsp Sodium Bicarbonate |
| D 20克 可可粉 | D 20gm Cocoa Powder |

[做法 Method]

- ① 将材料A混合，以中速搅拌至松散。
- ② 加入蛋，以慢速搅拌至均匀。
- ③ 将材料(C)过筛，加入拌成面团。
- ④ 将面团分成2份，一份加入可可粉，揉成可可面团。
- ⑤ 将两份面团放在塑胶纸，捍成3mm厚，叠成格子，放入冰箱冷冻隔天至硬，切5mm薄片，放入烤盘，以180℃烤10-15分钟即可。

- ① Mix ingredients A and beat till light and fluffy.
- ② Add in eggs and vanilla essence. Mix well.
- ③ Add in sifted ingredients C and mix till a soft dough is formed.
- ④ Divide the dough into two portions. Add cocoa powder to one of them. Mix well.
- ⑤ Roll out both the chocolate and plain dough separately between plastic sheets to 3mm thickness. Keep in freezer till stiff. Arrange as checker board. Keep in freezer overnight.
- ⑥ Cut into thin slices about 5mm thickness. Transfer them to greased baking trays. Bake in a preheated oven at 180℃ for 10-15 minutes till light brown.





1.



2.



3.



4.



5.



6.



7.



卡布基诺小西饼

Capuccino Squares



[材料 Ingredients]

- | | |
|-------------------------|--|
| A 250克 奶油 | A 250gm Butter |
| 180克 糖粉 | 180gm Icing Sugar |
| B 250克 低筋面粉 | B 250gm Superfine Flour |
| 100克 绿豆粉 | 100gm Green Pea Flour |
| 1/2茶匙 小苏打 | 1/2tsp Sodium Bicarbonate |
| C 1包 (25克) 卡布基诺粉 | C 1pkt (25gm) Cappuccino Powder |
| 1茶匙 卡布基诺香精 | 1tsp Cappuccino Paste |
| 50克 杏仁粉 | 50gm Ground Almond |
| D 100克 巧克力砖 | D 100gm Cooking Chocolate |

[做法 Method]

- ① 奶油加入糖，用慢速拌匀，再改快速打五分钟成乳白色。
 - ② 加入卡布基诺粉，卡布基诺香精及杏仁粉，拌匀。
 - ③ 将低筋面粉，绿豆粉，小苏打全部过筛混合，再加入用慢速拌匀。
 - ④ 将面团捍成3mm厚，切成1寸方块。
 - ⑤ 装入烤盘，以180℃烤15分钟。
 - ⑥ 烤熟的饼干放凉，沾溶化的巧克力装饰即可。
-
- ① Mix butter and icing sugar evenly on low speed. Then beat on high speed for 5 minutes till creamy.
 - ② Stir in cappuccino powder, cappuccino paste and ground almond. Mix well.
 - ③ Sift superfine flour, green pea flour and sodium bicarbonate. Add into the above and mix well gently to form a dough.
 - ④ Roll out the dough between plastic sheets to 3mm thickness. Cut into 1 inch squares.
 - ⑤ Transfer to a greased baking tray. Bake in a preheated oven at 180°C for 15 minutes till golden brown.
 - ⑥ Double boil the cooking chocolate. Cool the baked cookies and dip each diagonally in melted chocolate if preferred.



啡小饼干

Coffee Butter Cookies



[材料 Ingredients]

- | | | | |
|----------------------------|--------------------|-------------------------------|--|
| A 250克
160克 | 奶油
糖粉 | A 250gm
160gm | Butter
Icing Sugar |
| B 2粒
1茶匙 | 蛋黄
咖啡香精 | B 2
1tsp | Egg Yolks
Coffee Oil |
| C 420克
5克
10克 | 低筋面粉
鹼粉
即溶咖啡 | C 420gm
5gm
10gm | Superfine Flour
Baking Powder
Instant Coffee |
| D 20克 | 热水 | D 20gm | Warm Water |
| E 60克
100克 | 榛果粉
杏仁粒 | E 60gm
100gm | Ground Hazelnut
Almond Nibs |

[做法 Method]

- ① 将咖啡香精及咖啡粉溶化在热水中。
- ② 奶油加幼糖，用慢速拌匀，再改快速打五分钟成乳白色。
- ③ 加入蛋黄及溶化的咖啡香精，用慢速拌匀。
- ④ 加入筛过的低筋面粉，鹼粉及榛果粉，拌匀。
- ⑤ 取一小块面团沾杏仁粒压扁。
- ⑥ 以180℃烤15分钟。

- ① Dissolve coffee oil and instant coffee in warm water.
- ② Mix sugar and butter on low speed till combined. Then continue creaming on high speed for 5 minutes until it is creamy and fluffy.
- ③ Add in egg yolks and the coffee mixture. Mix on low speed.
- ④ Add in sifted flour, baking powder and ground hazelnut. Mix till well combined to form a dough.
- ⑤ Take a small piece of the dough and shape into a rectangle. Coat the cookies with almond nibs.
- ⑥ Place the cookies onto a greased baking tray. Bake in a preheated oven at 180℃ for 15 minutes till light brown.



绿茶饼干

Green Tea Cookies



[材料 Ingredients]

- | | |
|--------------------|--------------------------------|
| A 250克 奶油 | A 250gm Butter |
| 150克 糖粉 | 60gm Icing Sugar |
| B 330克 低筋面粉 | B 330gm Superfine Flour |
| 1/2茶匙 小苏打 | 1/2tsp Sodium Bicarbonate |
| C 10克 绿茶粉 | C 10gm Green Tea Powder |
| 100克 杏仁粉 | 100gm Ground Almond |

[做法 Method]

- ① 奶油加入筛过的糖粉，先用中速打1分钟，刮一刮盆底，再用快速打3分钟至松软。
- ② 面粉，小苏打过筛，用慢速拌1分钟，再加入杏仁粉，绿茶粉，拌匀。
- ③ 将面团捍成4mm厚，用饼干模形印出喜欢的形状，装入涂油的烤盘。
- ④ 预热烤炉至180℃，烤12-15分钟。

- ① Cream butter with sifted icing sugar on medium speed for 1 minute. Scrape the side and bottom of bowl. Beat on high speed for 3 minutes till fluffy.
- ② Blend in sifted flour and sodium bicarbonate slowly. Then add in ground almond and green tea powder. Mix well to form a dough.
- ③ Roll out the dough between plastic sheets to 4mm thickness. Cut out cookies with desired cookie cutter. Transfer to a greased baking tray.
- ④ Bake in a preheated oven at 180℃ for 12-15 minutes till light brown.



瓜子脆饼

Melon Seed Cookies



[材料 Ingredients]

A 250克 120克 1/2茶匙	奶油 幼糖 盐	A 250gm 120gm 1/2tsp	Butter Castor Sugar Salt
B 60克 1茶匙	蛋 (1粒) 香精	B 60gm 1tsp	Egg (1) Vanilla Essence
C 360克 1茶匙	饼干粉 酸粉	C 360gm 1tsp	Cookie Flour Baking Powder
D 200克 50克 50克	瓜子仁 南瓜子 葡萄干	D 200gm 50gm 50gm	Melon Seeds Pumpkin Seeds Raisins

[做法 Method]

- ① 瓜子仁及南瓜子仁用170℃烤5分钟。
- ② 奶油加入幼糖及盐，用高速搅拌5分钟至松发。
- ③ 加入蛋及香精，继续搅拌3分钟。
- ④ 饼干粉及酸粉过筛混合，加入用慢速拌匀。
- ⑤ 最后加入烤过的瓜子仁，南瓜子与葡萄干拌成面团。
- ⑥ 将一小块面团搓圆，放在小纸杯内，装入烤盘。
- ⑦ 放入烤炉以180℃烤15分钟至香脆即可。

- ① Bake melon seeds and pumpkin seeds at 170°C for 5 minutes.
- ② Cream butter, castor sugar and salt on high speed for 5 minutes till fluffy.
- ③ Add in egg and vanilla essence. Beat for 3 minutes.
- ④ Add in sifted cookie flour and baking powder gradually till well combined.
- ⑤ Add in raisins, toasted melon seeds and pumpkin seeds.
- ⑥ Scoop the mixture with a teaspoon and put into small paper cups. Transfer to a greased baking tray.
- ⑦ Bake in a preheated oven at 180°C for 15 minutes till light brown.



花生酱小西饼

Peanut Butter Cookies



[材料 Ingredients]

- | | |
|-------------------|------------------------------|
| A 400克 花生酱 | A 400gm Peanut Butter |
| 150克 糖粉 | 150gm Icing Sugar |
| B 500克 面粉 | B 500gm Plain Flour |
| C 120克 花生油 | C 120gm Cooking Oil |

[做法 Method]

- ① 在一个大碗里，将面粉，花生油，糖粉，花生酱混合成面团。
- ② 取一小块面团，搓圆，压扁，刷上蛋黄，排在烤盘上。
- ③ 预热烤炉至180℃，烤15分钟。

- ① Combine all the ingredients in a mixing bowl to form a dough.
- ② Divide the dough into small portions of about 1 tsp each. Roll each between the palms of your hands until it is nicely rounded and smooth all over. Place the balls onto a greased baking tray.
- ③ Flatten the cookies and brush with egg yolk.
- ④ Bake in a preheated oven at 180℃ for 15 minutes till light brown.



香脆芝麻饼

Black & White Sesame Cookies



[材料 Ingredients]

- | | |
|----------------------|--------------------------------|
| A 150克 奶油 | A 150gm Butter |
| 180克 糖粉 | 180gm Icing Sugar |
| B 1茶匙 盐 | B 1tsp Salt |
| C 120克 蛋 (2粒) | C 120gm Eggs (2) |
| 1茶匙 香精 | 1tsp Vanilla Essence |
| D 450克 低筋面粉 | D 450gm Superfine Flour |
| 1茶匙 酸粉 | 1tsp Baking Powder |
| E 100克 黑芝麻 | E 100gm Black Sesame |
| 100克 白芝麻 | 100gm White Sesame |

[做法 Method]

- ① 芝麻洗净，滤干，用小火炒至香脆金黄色。
- ② 糖粉过筛，加入盐和奶油，用慢速拌匀，再改速打五分钟成乳白色。
- ③ 加入蛋及香精，先用慢速拌匀，再改快速打大约四分钟。
- ④ 加入炒过的黑芝麻和白芝麻。
- ⑤ 低筋面粉，酸粉，全部过筛混合，加入面糊拌匀。
- ⑥ 将面团捍成3mm厚，用饼模切出，烤前上面刷蛋，再撒黑白芝麻。
- ⑦ 以180℃烤12-15分钟。

- ① Wash the sesame seeds and drain. Fry without oil on low fire till golden in colour.
- ② Beat sifted icing sugar, salt and butter on low speed till well combined. Then continue to beat on high speed for 5 minutes till creamy.
- ③ Add in eggs and vanilla essence. Beat for 4 minutes.
- ④ Stir in both black & white sesame seeds.
- ⑤ Stir in sifted flour and baking powder to form a dough.
- ⑥ Roll out the dough between plastic sheets to 3mm thickness. Use cookie cutter to cut into desired shape. Brush with egg yolk.
- ⑦ Place the cookies onto a greased baking tray. Bake in a preheated oven at 180°C for 12-15 minutes till light brown.



香辣小西饼

Hot & Spicy Cookies



[材料 Ingredients]

- | | |
|-----------------------|---------------------------------|
| (A) 250克 奶油 | (A) 250gm Butter |
| 150克 幼糖 | 120gm Castor Sugar |
| 1/2茶匙 盐 | 1/2tsp Salt |
| (B) 60克 蛋 (1粒) | (B) 60gm Egg (1) |
| (C) 170克 中筋面粉 | (C) 170gm Plain Flour |
| 180克 低筋面粉 | 180gm Superfine Flour |
| 1/2茶匙 酵粉 | 1/2tsp Baking Powder |
| 1/4茶匙 小苏打 | 1/4tsp Sodium Bicarbonate |
| (D) 1/2茶匙 姜粉 | (D) 1/2tsp Ginger Powder |
| 20克 辣椒粉 | 20gm Chili Powder |
| 10克 蒜末 | 10gm Garlic Powder |
| 25克 炸过小葱头 | 25gm Dried Shallots |
| 50克 虾米 | 50gm Dried Prawns |

[做法 Method]

- ① 虾米洗净，搅碎，热油锅，炒至香脆。
- ② 将材料(A)用慢速拌匀，再改快速打五分钟成乳白色。
- ③ 加入材料(B)，先用慢速拌匀，再改快速打大约四分钟。
- ④ 材料(C)全部过筛混合，再加入用慢速拌匀。
- ⑤ 最后加入材料(D)拌成面团，取一小块面团，搓圆，用叉子压扁。
- ⑥ 装入烤盘，以180℃烤15分钟。

- ① Wash and drain the dried prawns. Then chop finely. Heat wok and stir fry in oil till fragrant.
- ② Mix ingredients (A) on low speed till well combined. Then beat on high speed for 5 minutes till creamy.
- ③ Add in ingredients (B). Mix well on low speed. Then beat on high speed for 4 minutes.
- ④ Stir in sifted ingredients (C). Mix well on low speed.
- ⑤ Lastly add in ingredients (D) to form a dough. Shape into small balls and flatten with a fork.
- ⑥ Transfer to a greased baking tray. Bake in a preheated oven at 180℃ for 15 minutes till golden brown.



甜辣胡椒饼

Sweet and Spicy Pepper Nuts



[材料 Ingredients]

A 250克 奶油 120克 幼糖	A 250gm Butter 120gm Castor Sugar
B 60克 蛋 (1粒)	B 60gm Egg (1)
C 360克 低筋面粉 1茶匙 鹼粉	C 360gm Superfine Flour 1tsp Baking Powder
D 1/2茶匙 胡椒粉 1/2茶匙 姜粉 1/2茶匙 蒜粉 1/2茶匙 紫苏 15克 罂粟子	D 1/2tsp White Pepper 1/2tsp Ginger Powder 1/2tsp Garlic Powder 1/2tsp Basil 15gm Blue Poppy Seeds

[做法 Method]

- ① 奶油加入幼糖，用慢速拌匀，再改快速打3分钟成乳白色。
- ② 加入蛋，先用慢速拌匀，再改快速打大约3分钟。
- ③ 加入筛过的低筋面粉及鹼粉，拌匀。
- ④ 加入胡椒粉，紫苏，罂粟子，姜粉及蒜粉，拌匀。
- ⑤ 将面团搓成小球，以180℃烤10-15分钟。

- ① Cream butter and sugar on high speed for 1 minute. Scrape mixing bowl and continue to mix on high speed for 3 minutes.
- ② Add in egg. Mix well on medium speed. Beat on high speed for 3 minutes.
- ③ Add in superfine flour and baking powder. Mix well.
- ④ Add in ingredients (D). Mix well to form a dough.
- ⑤ Roll the dough into small balls. Place the cookies onto a greased baking tray. Bake in a preheated oven at 180°C for 10-15 minutes till light brown.



杏仁瓦片

Almond Curls



[材料 Ingredients]

- | | |
|-------------------|------------------------------|
| A 150克 糖 | A 150gm Sugar |
| 80克 低筋面粉 | 80gm Superfine Flour |
| B 250克 蛋白 | B 250gm Egg White |
| 50克 溶化奶油 | 50gm Melted Butter |
| C 300克 杏仁片 | C 300gm Almond Flakes |

[做法 Method]

- ① 将糖和面粉混合均匀。
- ② 加入蛋白轻轻拌至糖溶解，加入溶化奶油拌匀。
- ③ 加入杏仁片拌匀后，放入冰箱一个小时。
- ④ 烤盘铺上烤盘布，取一匙杏仁片面糊于烤盘布上，铺成片状，以150℃烤15-20分钟。

- ① Mix sugar and flour.
- ② Add in egg white. Mix lightly until sugar dissolves to form a dough.
- ③ Add in almond flakes. Mix well and keep in freezer for 1 hour.
- ④ Line the tray with parchment paper. Scoop one teaspoon of the above mixture, spread it into a thin round shape. Bake in a preheated oven at 150℃ for 15-20 minutes till light brown.



香脆姜饼

Crispy Ginger Biscuits



[材料 Ingredients]

- | | |
|---------------------|--------------------------------|
| A 150克 白油 | A 150gm Shortening |
| 120克 幼糖 | 120gm Castor Sugar |
| 2克 盐 | 2 gm Salt |
| B 60克 蛋 (1粒) | B 60gm Egg (1) |
| 30克 糖浆 | 30gm Golden Syrup |
| C 330克 低筋面粉 | C 330gm Superfine Flour |
| 1茶匙 姜粉 | 1tsp Ginger Powder |
| 1/2茶匙 肉桂粉 | 1/2tsp Cinnamon Powder |
| 2茶匙 小苏打 | 2tsp Sodium Bicarbonate |
| D 装饰用 银珠 | D For Deco Silver Balls |

[做法 Method]

- ① 白油加入幼糖及盐搅拌至松发，加入蛋慢慢拌匀，然后加入糖浆拌匀。
 - ② 低筋面粉和小苏打过筛后，与姜粉，肉桂粉混合，再加入面糊用慢速拌成面团。
 - ③ 将面团捍成2mm厚，用饼模印出喜欢的模形，再以银珠装饰即可。
 - ④ 以180℃烤10分钟。
- ① Cream shortening, castor sugar and salt until light and creamy. Add in egg followed by golden syrup. Mix well.
 - ② Sift the flour and sodium bicarbonate. Mix in ginger and cinnamon powder. Then add to the above mixture on slow speed to form a soft dough.
 - ③ Roll out the dough between plastic sheets to 2mm thickness. Use cookie cutter to cut into desired shape. Decorate the cookies with silver balls.
 - ④ Arrange the cookies onto a greased baking tray. Bake in a preheated oven at 180℃ for 10 minutes till light brown.



黄金椰子饼



Golden Baked Coconut Cookies

[材料 Ingredients]

- | | | | |
|-----------------------|--------------|-------------------------|---------------------------------------|
| A 500克
280克 | 奶油
幼糖 | A 500gm
280gm | Butter
Castor Sugar |
| B 60克 | 蛋 (1粒) | B 60gm | Egg (1) |
| C 600克
2茶匙 | 低筋面粉
鹼粉 | C 600gm
2tsp | Superfine Flour
Baking Powder |
| D 150克
120克 | 烤香金椰丝
杏仁粉 | D 150gm
120gm | Golden Baked Coconut
Ground Almond |

[做法 Method]

- ① 奶油加入幼糖用慢速拌软，再改快速打5分钟成乳白色。
- ② 加入蛋用慢速拌匀，再以中速打大约4分钟。
- ③ 加入椰丝及杏仁粉。
- ④ 加入低筋面粉及鹼粉，拌匀。
- ⑤ 将面团搓成小球状，用叉子压扁。
- ⑥ 以180℃烤15分钟。

- ① Cream butter and sugar on medium speed for 1 minute. Scrape mixing bowl and continue to mix on high speed for 5 minutes till creamy.
- ② Add in eggs on medium speed for 1 minute and beat for another 4 minutes on high speed.
- ③ Add in golden baked coconut and ground almond.
- ④ Lastly add in sifted superfine flour and baking powder. Mix well to form a dough.
- ⑤ Shape the dough into small balls. Flatten with fork.
- ⑥ Place the cookies onto a greased baking tray. Bake in a preheated oven at 180℃ for 15 minutes or till golden brown.



果香椰子酥

Fruit Coconut Cookies



[材料 Ingredients]

- | | |
|--|--|
| A 250克 奶油
180克 幼糖 | A 250gm Butter
180gm Castor Sugar |
| B 60克 蛋 (1 粒) | B 60gm Egg (1) |
| C 280克 面粉
1/2茶匙 酵粉
50克 椰丝
50克 黑葡萄干 | C 280gm Plain Flour
1/2tsp Baking Powder
50gm Coconut Flakes
50gm Black Currants |

[做法 Method]

- ① 材料(A)用慢拌1分钟至均匀，再改快速打5分钟成乳白色。
- ② 加入材料(B)，以中速打2分钟。
- ③ 加入筛过的材料(C)，以慢速拌匀。
- ④ 用汤匙将面团拌成小圆球，放入烤盘。
- ⑤ 以180℃烤15分钟至金黄色。

- ① Cream ingredients (A) on high speed for 1 minute. Scrape mixing bowl and continue to mix on high speed for 5 minutes.
- ② Add in ingredients (B) and mix on medium speed for 2 minutes.
- ③ Add in ingredients (C) and mix on slow speed for 1 minute to form a dough.
- ④ Shape into small balls using a spoon and place on a greased baking tray.
- ⑤ Bake in a preheated oven at 180°C for 15 minutes till light brown.



黄梨饼

Pineapple Tarts

[材料 Ingredients]

饼皮		Pastry	
A 400克	玛琪琳/菜油	A 400gm	Margarine
600克	面粉	600gm	Plain Flour
B 4粒	蛋黄	B 4	Egg Yolks
1粒	蛋白	1	Egg White
C 1茶匙	香精	C 1tsp	Vanilla Essence
1汤匙	黄梨香精	1tbsp	Pineapple Essence
馅		Filling	
D 5粒	黄梨	D 5	Pineapples (grated)
350克	糖	350gm	Sugar
50克	奶油	50gm	Butter
2汤匙	柠檬汁	2tbsp	Lemon Juice

1.



2.



4.



5.



[做法 Method]

- ① 将材料(A)混合，搓揉成光滑面团。
- ② 加入蛋，拌匀。
- ③ 加入材料(C)，拌匀。
- ④ 用黄梨饼模挤出，放入黄梨馅，卷起，装入烤盘，表面涂蛋黄，以180℃烤15分钟。

黄梨馅

将黄梨切丝，放入锅子煮至水份干，每隔几分钟要搅拌一下。加糖，继续煮至金黄色。最后加入奶油及柠檬汁煮至干，放凉即可。

- ① Mix ingredients (A) and knead to form a dough.
- ② Beat in the eggs.
- ③ Add in ingredients (C) and knead till a soft dough is formed.
- ④ Use pineapple cookie mould to pipe out the roll. Place filling and roll up. Transfer them to a greased tray. Brush with egg yolk. Bake in a preheated oven at 180°C for 15 minutes till light brown.

Pineapple Filling

Cook grated pineapple till dry, stirring once in a while. Add in sugar and cook till golden brown. Then add in butter and lemon juice. Cook till almost dry and golden brown. Leave to cool.

台湾凤梨酥

Taiwan Pineapple Tarts



[材料 Ingredients]

- | | |
|---|---|
| A 100克 玛琪琳
150克 奶油 | A 100gm Margarine
150gm Butter |
| B 150克 幼糖
1/2茶匙 盐 | B 150gm Castor Sugar
1/2 tsp Salt |
| C 120克 蛋 (2粒)
1茶匙 香精 | C 120gm Eggs (2)
1tsp Vanilla Essence |
| D 380克 低筋面粉
1汤匙 奶粉
1茶匙 酸粉 | D 380gm Superfine Flour
1tbsp Milk Powder
1tsp Baking Powder |
| Filling | |
| E 5粒 黄梨
350克 糖
50克 奶油
2汤匙 柠檬汁 | E 5 Pineapples (grated)
350gm Sugar
50gm Butter
2tbsp Lemon Juice |

[做法 Method]

- ① 将材料(A)混合, 加入材料(B)以中速搅拌至松软。
- ② 加入一粒蛋以慢速搅拌至均匀, 再下第二粒蛋和香精, 继续拌匀。
- ③ 将材料(D)过筛, 加入拌成面团。
- ④ 取一小块面团, 包入黄梨馅, 压入台湾凤梨饼模, 连模放入烤盘, 以180℃烤10分钟, 翻面, 继续烤10分钟至金黄色即可。

黄梨馅

将黄梨切丝, 放入锅中煮至水份干, 每隔几分钟要搅拌一下。加糖, 继续煮至金黄色。最后加入奶油及柠檬汁煮至干, 放凉即可。

- ① Mix ingredients (A) and (B). Beat till light and fluffy.
- ② Beat in eggs and vanilla essence, one at a time.
- ③ Add in sifted ingredients (D) and knead till a soft dough is formed.
- ④ Take a small piece of the dough and flatten it. Fill it with a ball of pineapple jam filling, seal well and press it into Taiwan pineapple moulds. Transfer to greased trays. Bake in a preheated oven at 180°C for 10 minutes. Turn over and bake for another 10 minutes till brown.

Pineapple Filling

Cook grated pineapple till dry, stirring once in a while. Add in sugar and cook till golden brown. Then add in butter and lemon juice. Cook till almost dry and golden brown. Leave to cool.



麦片小西饼

Nestum Cookies



[材料 Ingredients]

- | | |
|----------------------|---------------------------|
| A 120克 奶油 | A 120gm Butter |
| 100克 玛琪琳 | 100gm Margarine |
| 200克 糖 | 200gm Sugar |
| 1/2茶匙 盐 | 1/2tsp Salt |
| B 120克 蛋 (2粒) | B 120gm Eggs (2) |
| 1汤匙 奶粉 | 1tbsp Milk Powder |
| 300克 低筋面粉 | 300gm Superfine Flour |
| 1/2茶匙 酵粉 | 1/2tsp Baking Powder |
| 1/2茶匙 小苏打 | 1/2tsp Sodium Bicarbonate |
| C 1克 肉桂粉 | C 1gm Cinnamon |
| 1克 丁香 | 1gm Clove |
| D 100克 核桃 | D 100gm Walnuts |
| 100克 葡萄干 | 100gm Raisins |
| 150克 麦片 | 150gm Nestum |

[做法 Method]

- ① 奶油，玛琪琳加入糖和盐，用慢速拌匀，再改快速打五分钟成乳白色。
 - ② 蛋分2次加入，用慢速拌匀，再改快速打大约四分钟。
 - ③ 面粉，酵粉，小苏打，奶粉全部过筛，加入丁香及肉桂粉混合，再加入用慢速拌匀。
 - ④ 加入核桃，葡萄干及麦片，用慢速拌匀。
 - ⑤ 用汤匙装入烤盘，以180℃烤15-20分钟。
- ① Mix butter, margarine, sugar and salt on low speed. Then beat on high speed for 5 minutes till creamy.
 - ② Add in eggs one at a time. Beat on high speed for 4 minutes.
 - ③ Sift flour, baking powder, sodium bicarbonate and milk powder. Mix in clove and cinnamon powder. Then add to (2) gently and evenly.
 - ④ Add walnuts, raisins and Nestum. Mix well to form a dough. Shape the dough into round and flat cookies.
 - ⑤ Place the cookies onto a greased baking tray. Bake in a preheated oven at 180℃ for 15-20 minutes till light brown.



蜜糖玉米片饼

Honey Cornflake Cookies



[材料 Ingredients]

A 140克 奶油	A 140gm Butter
180克 蜜糖	180gm Honey
B 100克 烤过杏仁条	B 100gm Toasted Almond Slivers
C 280克 玉米片	C 280gm Cornflakes
100克 米泡泡	100gm Rice Bubbles
50克 黑葡萄干	50gm Black Raisins

[做法 Method]

- ① 杏仁条以170℃烤5分钟至香脆。
- ② 将玉米片，米泡泡，葡萄干，烤过的杏仁条混合。
- ③ 奶油加入蜜糖一起放入小锅煮至滚，倒入所有材料，拌匀。
- ④ 用小匙装入小纸杯内，放入烤炉以170℃烤10分钟。
- ⑤ 冷却后，即可装入罐收藏。

- ① Preheat oven to 170℃. Bake almond slivers for 5 minutes.
- ② Mix cornflakes, rice bubbles, black raisins and toasted almond slivers in a big bowl.
- ③ Cook butter and honey till boiled. Stir the butter and honey mixture into (2). Mix thoroughly.
- ④ Use teaspoon to scoop the mixture into small paper cups. Place the cookies onto the greased baking tray. Bake in a preheated oven at 170℃ for 10 minutes till golden brown.
- ⑤ When cool store in airtight container.



巧克力玉米片饼

Chocolate Cornflake Cookies

[材料 Ingredients]

- | | | | |
|---------------|-------|----------------|-------------------------|
| A 100克 | 玉米片 | A 100gm | Cornflakes |
| 100克 | 烤过杏仁条 | 100gm | Toasted Almond Slivers |
| 100克 | 烤过核桃 | 100gm | Toasted Walnuts |
| B 100克 | 黑加仑子 | B 100gm | Black Currants |
| 100克 | 葡萄干 | 100gm | Yellow Raisins |
| C 800克 | 巧克力 | C 800gm | Cooking Chocolate |
| 100克 | 白巧克力 | 100gm | White Cooking Chocolate |

[做法 Method]

- ① 将巧克力隔水溶化。
 - ② 将烤过的核桃，杏仁条切碎，玉米片稍微压碎，加入黑加仑子，葡萄干拌匀，倒入溶化巧克力，拌匀。
 - ③ 用小茶匙装入小纸杯，等到巧克力凝固，再以溶化的白巧克力装饰。
- ① Double boil white cooking chocolate.
 - ② Chop the toasted almond slivers and walnuts. Combine them with lightly crushed cornflakes, black currants and raisins. Mix (2) into (1) evenly.
 - ③ Scoop the mixture with a teaspoon and put into small paper cups. When firm drizzle melted white chocolate on top for decoration.



龙饼

Caterpillar Cookies



[材料 Ingredients]

- | | | | |
|-----------------------|------------|-------------------------|------------------------------|
| A 200克
160克 | 奶油
幼糖 | A 200gm
160gm | Butter
Castor Sugar |
| B 4粒
1茶匙 | 蛋黄
香精 | B 4
1tsp | Egg Yolks
Vanilla Essence |
| C 380克
20克 | 玉米粉
蛋黄粉 | C 380gm
20gm | Corn Flour
Custard Powder |

[做法 Method]

- ① 奶油加入幼糖，用慢速拌匀，再改快速打5分钟成乳白色。
- ② 加入蛋黄及香精，先用慢速拌匀，再改快速打大约2分钟。
- ③ 加入玉米粉，蛋黄粉，用慢速拌匀。
- ④ 装入挤花袋，挤成龙饼形。
- ⑤ 以180℃烤10-15分钟。

- ① Cream butter and sugar on low speed. Then beat on high speed for 5 minutes till creamy.
- ② Add in egg yolk and vanilla essence gradually. Beat on high speed for 2 minutes.
- ③ Stir in cornflour and custard powder. Mix well to form a dough.
- ④ Transfer some dough into a piping bag and pipe out caterpillar cookies onto a greased baking tray.
- ⑤ Bake in a preheated oven at 180℃ for 10-15 minutes till light brown.



蕃婆饼

Kuih Bangkit



[材料 Ingredients]

- | | | | |
|---------------|----------|----------------|------------------------------|
| A 280克 | 木薯粉/沙谷米粉 | A 280gm | Tapioca Flour/
Sago Flour |
| B 100克 | 糖 | B 100gm | Sugar |
| 60克 | 蛋 (1粒) | 60gm | Egg (1) |
| 90克 | 椰浆 | 90gm | Coconut Milk |
| C 5片 | 班兰叶 | C 5pcs | Pandan Leaves |

[做法 Method]

- ① 木薯粉加几片班兰叶用小火炒至很轻，放凉。
 - ② 糖加蛋搅拌至糖溶解，加入椰浆。
 - ③ 拌入炒过的木薯粉，搓至光滑。
 - ④ 用模子印出饼干，以170℃烤15分钟。
-
- ① Fry tapioca flour with pandan leaves on low fire till light. Leave cool.
 - ② Beat egg and sugar until sugar is dissolved. Add in coconut milk.
 - ③ Add in fried flour and knead to form a smooth dough.
 - ④ Use cookie cutter to cut into desired shape. Place the cookies onto a greased baking tray. Bake in a preheated oven at 170℃ for 15 minutes till light brown.



柳橙杏仁脆餅

Crispy Orange Almond Cookies

[材料 Ingredients]

- | | |
|------------------|-----------------------------|
| A 250克 奶油 | A 250gm Butter |
| 150克 糖粉 | 150gm Icing Sugar |
| B 1汤匙 橙汁 | B 1tbsp Orange Juice |
| 1汤匙 橙板茸 | 1tbsp Orange Paste |
| 1茶匙 香橙精 | 1tsp Orange Flavoring |
| C 400克 面粉 | C 400gm Plain Flour |
| 1/2茶匙 小苏打 | 1/2tsp Sodium Bicarbonate |
| 60克 杏仁粉 | 60gm Ground Almond |

[装饰 Deco]

- | | |
|---------|--------------------|
| 1粒 蛋黄 | 1 Egg Yolk |
| 50克 杏仁片 | 50gm Almond Flakes |

[做法 Method]

- ① 材料(A)用慢速拌1分钟至均匀，再改快速打5分钟成乳白色。
 - ② 加入材料(B)，以中速打2分钟。
 - ③ 加入筛过的面粉及小苏打和杏仁粉，用慢速拌成面团。
 - ④ 将面团放在塑胶纸捍4mm厚，用饼模切出，表面刷蛋黄，撒上碎杏仁片。
 - ⑤ 以180℃烤15分钟至金黄色。
-
- ① Cream ingredients (A) on high speed for 1 minute. Scrape mixing bowl and continue to mix on high speed for 5 minutes.
 - ② Add in ingredients (B) and mix on medium speed for 2 minutes.
 - ③ Add in ingredients (C) and mix on slow speed for 1 minute to form a dough.
 - ④ Roll out the dough between plastic sheets to 4mm thickness. Cut out cookies with cookie cutter. Brush with egg yolk and sprinkle chopped almond flakes on top. Place the cookies onto a greased baking tray.
 - ⑤ Bake in a preheated oven at 180℃ for 15 minutes till light brown.



香烤小鸡蛋糕

Bahulu Cermaj



[材料 Ingredients]

- | | | | |
|---------------|--------|----------------|-----------------|
| A 300克 | 蛋 (5粒) | A 300gm | Eggs (5) |
| 280克 | 糖 | 280gm | Sugar |
| 10克 | 乳化剂 | 10gm | SP Emulsifier |
| B 220克 | 低筋面粉 | B 220gm | Superfine Flour |
| 1茶匙 | 玫瑰香精 | 1tsp | Rose Essence |

[做法 Method]

- ① 蛋、乳化剂和糖倒入搅拌缸内，以快速打至浓稠松发。
- ② 加入玫瑰香精，低筋面粉，轻轻拌匀。
- ③ 烤模擦油，装面糊7分满。
- ④ 以200℃烤10分钟或至小蛋糕成金黄色即可。

- ① Mix eggs, SP emulsifier and sugar in a bowl. Beat on high speed till thick and fluffy.
- ② Add in rose essence and superfine flour. Blend till combined.
- ③ Transfer to greased mould. Fill up to about 3/4 full only.
- ④ Bake in a preheated oven at 200℃ for 10 minutes or till golden brown.



香脆炸茨菇 / 塘菇

Deep Fried Crispy Tang-Ku (Chi-Ku)

[材料 Ingredients]

- | | | | |
|---------------|-------|----------------|----------------|
| A 500克 | 茨菇/塘菇 | A 500gm | Chi-Ku/Tang-Ku |
| B 1茶匙 | 盐 | B 1tsp | Salt |
| 油炸用 | 食油 | For | Cooking Oil |
| | | Deep | |
| | | Frying | |

[做法 Method]

- ① 将茨菇去皮，洗净沥干。
 - ② 炸油烧热，用削片刀将茨菇削入热油内，用中火炸至金黄色。
 - ③ 取出，沥干油，撒入幼盐，拌匀，待凉，放入密封罐收藏。
-
- ① Peel Chi-Ku. Wash and drain well.
 - ② Heat oil. Use a peeler to slice the Chi-Ku thinly. Deep fry until light brown and crispy.
 - ③ Remove and drain. Sprinkle with salt and mix well. Leave to cool.



蜜蜂巢

Kuih Goyang/Loyang



[材料 Ingredients]

- | | | | |
|---------------|--------|----------------|--------------|
| A 180克 | 蛋 (3粒) | A 180gm | Eggs (3) |
| 150克 | 糖 | 150gm | Sugar |
| B 300克 | 椰浆 | B 300gm | Coconut Milk |
| 200克 | 粘米粉 | 200gm | Rice Flour |
| 2克 | 盐 | 2gm | Salt |

[做法 Method]

- ① 将糖和蛋用打蛋器搅拌至糖溶解。
 - ② 拌入椰浆，盐及粘米粉。
 - ③ 烧热油锅，先把模型烧热，将模型沾面糊，下油锅炸至金黄色即可。
-
- ① Blend sugar and egg until sugar is dissolved.
 - ② Add in coconut milk, salt and rice flour.
 - ③ Heat the mould in hot oil. Lift the mould from oil and dip it in the above batter. Return to hot oil and fry till golden brown.



紫菜肉松卷

Chicken Seaweed Rolls



[材料 Ingredients]

- | | |
|------------------|-----------------------------------|
| A 100克 肉松 | A 100gm Chicken Floss |
| 50克 紫菜 | 50gm Seaweed |
| 1/2茶匙 紫苏 | 1/2tsp Basil |
| B 20片 春卷片 | B 20pcs Spring Roll Pastry |

Tips: Spring roll pastry is easily dried. Therefore place the pastry on a damp and clean kitchen towel. This will keep the pastry from drying out and easy to roll. Use an egg as glue for the pastry rolls.

[做法 Method]

- ① 将材料(A)混合。
- ② 春卷皮切成2" x 3"，中间放入一匙材料(A)，卷成条状。
- ③ 直接放入油锅炸至金黄色即可。

- ① Mix ingredients A.
- ② Cut pastry into 2"x 3" rectangles. Place one tsp (1) in the center and roll up.
- ③ Deep fry in hot oil till brown.



满载而归

Sampan Cookies



[材料 Ingredients]

饼皮

A 250克 奶油
100克 糖粉

B 60克 蛋 (1粒)
400克 面粉

馅

C 200克 杂果
50克 椰丝
60克 烤过杏仁条

100克 金糖浆

Pastry

A 250gm Butter
100gm Icing Sugar

B 60gm Egg (1)
400gm Plain Flour

Topping

C 200gm Mixed Fruits
50gm Coconut Flakes
60gm Toasted Almond Slivers

100gm Golden Syrup

[做法 Method]

- ① 糖粉过筛加入奶油，用慢速拌匀，再改快速打3分钟成乳白色。
- ② 加入蛋再打2分钟。
- ③ 面粉过筛，慢慢加入拌成面团。
- ④ 取一小块面团压入船的模型。
- ⑤ 以180℃烤10分钟，将烤熟的船型饼干脱模。
- ⑥ 将所有馅料混合，用小匙装入船内再烤5分钟。

- ① Cream butter, sifted icing sugar and salt on high speed for 1 minute. Scrape mixing bowl and continue to mix on high speed for 3 minutes.
- ② Add in egg and continue to beat on medium speed for 2 minutes.
- ③ Fold in sifted flour and mix on slow speed for 1 minute to form a soft dough.
- ④ Press the dough onto sampan mould.
- ⑤ Transfer to a greased baking tray. Bake in a preheated oven at 180℃ for 10 minutes till light brown.

Topping

Mix all the ingredients and spoon into sampan cookies. Place the cookies onto a greased baking tray. Bake again at 180℃ for 5 minutes.





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杏仁膏小西饼

Marzipan Cookies



[材料 Ingredients]

- | | |
|--------------------|--------------------------------|
| A 250克 奶油 | A 250gm Butter |
| 100克 糖粉 | 100gm Icing Sugar |
| 1/2茶匙 盐 | 1/2tsp Salt |
| B 400克 低筋面粉 | B 400gm Superfine Flour |
| 50克 粘米粉 | 50gm Rice Flour |
| C 1茶匙 香精 | C 1tsp Vanilla Essence |
| 100克 杏仁膏 | 100gm Marzipan |
| 50克 煮食巧克力 | 50gm Cooking Chocolate |

[做法 Method]

- ① 糖粉过筛加入奶油及盐，用慢速拌匀，再改快速打5分钟成乳白色。
- ② 杏仁膏切成小碎块加入，再打3分钟。
- ③ 将所有粉类过筛，再加入用慢速拌匀。
- ④ 捍成4mm厚，用饼干模切出模型。
- ⑤ 装入烤盘，以180℃烤10-15分钟。
- ⑥ 将巧克力隔水溶化，装入挤花袋，装饰烤熟的饼干。

- ① Beat sifted icing sugar, butter and salt on low speed till combined. Then beat for another 5 minutes on high speed until creamy.
- ② Cut the marzipan into small cubes. Add into (1) and beat for 3 minutes.
- ③ Sift superfine flour and rice flour. Stir into (2) till well mixed to form a dough.
- ④ Roll out the dough between plastic sheets to 4mm thickness. Cut out cookies with cookie cutter.
- ⑤ Transfer the cookies to a greased baking tray. Bake in a preheated oven at 180°C for 10-15 minutes till light brown.
- ⑥ Double boil the cooking chocolate. Use piping bag to decorate the cookies with favourite designs.



伦敦杏仁饼

London Almond Cookies



[材料 Ingredients]

饼皮		Cookie Dough	
250克	奶油	250gm	Butter
120克	糖粉	120gm	Icing Sugar
2粒	蛋黄	2	Egg Yolks
1茶匙	香精	1tsp	Vanilla Essence
450克	饼干粉	450gm	Cookie Flour
1/2茶匙	小苏打	1/2tsp	Sodium Bicarbonate

[表面装饰 Topping]

500克	煮食巧克力	500gm	Cooking Chocolate
250克	连皮杏仁	250gm	Whole Shelled Almonds
50克	杏仁粒	50gm	Almond Nibs
30克	糖粒	30gm	Hundreds & Thousands
100克	白巧克力	100gm	White Chocolate

[做法 Method]

- ① 整粒的杏仁以180℃烤10-15分至香脆；杏仁粒以180℃烤5分钟。
- ② 奶油加糖粉用慢速拌1分钟至均匀，再改快速打5分钟成乳白色。
- ③ 加入蛋黄及香精，以中速打2分钟。
- ④ 加入筛过面粉及小苏打，用慢速拌成面团。
- ⑤ 取一小块面团（约8克），将一粒烤过的杏仁包住，搓成椭圆形，以180℃烤15分钟至金黄色。
- ⑥ 烤好的饼干放凉，沾溶化巧克力，放入纸杯，再以烤过杏仁粒或糖粒装饰。

- ① Bake whole shelled almonds at 180°C for 10-15 minutes. Bake almond nibs at 180°C for 5 minutes.
- ② Cream butter and icing sugar on high speed for 1 minute. Scrape mixing bowl and continue to mix on high speed for 5 minutes.
- ③ Add in egg yolks and vanilla essence. Mix on medium speed for 2 minutes.
- ④ Add in sifted flour and sodium bicarbonate. Mix on slow speed for 1 minute to form a dough.
- ⑤ Take a piece of the toasted whole shelled almond and cover it with a piece of dough (about 8 gm), making an oval shape. Place the cookies onto a greased baking tray. Bake in a preheated oven at 180°C for 15-20 minutes till light brown.
- ⑥ Coat the cookies with the melted cooking chocolate. Place the coated cookies on a paper cup and decorate with toasted almond nibs, melted white chocolate or hundreds & thousands.



腰豆小西饼

Cashew Nut Cookies



[材料 Ingredients]

- | | |
|--|---|
| A 250克 奶油
250克 红糖
1/2茶匙 盐 | A 250gm Butter
250gm Brown Sugar
1/2tsp Salt |
| B 2粒 蛋黄
1粒 蛋白 | B 2 Egg Yolks
1 Egg White |
| C 350克 饼干粉
100克 蛋黄粉 | C 350gm Cookie Flour
100gm Custard Powder |
| D 300克 腰豆粉
100克 半边腰豆
1茶匙 香精 | D 300gm Ground Cashew Nuts
100gm Half Cashew Nuts
1tsp Vanilla Essence |

[做法 Method]

- ① 将材料(A)混合，以中速搅拌5分钟至乳白色及松软。
- ② 将蛋加入，以慢速搅拌至均匀。
- ③ 将材料(C)过筛，加入拌匀。
- ④ 将腰豆粉加入拌成面团。
- ⑤ 将面团捍成3mm厚，用饼模切出所喜爱的形状，表面涂蛋黄，再将半边的腰豆放在上面，装入烤盘，以180℃烤15分钟。

- ① Cream ingredients (A) on medium speed for 5 minutes till light and fluffy.
- ② Beat in eggs on low speed till creamy.
- ③ Fold in sifted ingredients (C) to form a dough.
- ④ Stir in ground cashew nuts.
- ⑤ Roll out the dough between plastic sheets to 3mm thickness. Use cookie cutter to stamp out shapes and transfer them to greased trays. Brush with egg yolk and place a half cashew nut on top of each cookie. Place the cookies onto a greased baking tray. Bake in a preheated oven at 180°C for 15 minutes till golden brown.



山胡桃小西饼

Pecan Nut Cookies



[材料 Ingredients]

A 120克	奶油	A 120gm	Butter
80克	糖粉	80gm	Icing Sugar
2克	盐	2gm	Salt
B 200克	低筋面粉	B 200gm	Superfine Flour
150克	山胡桃	150gm	Pecan Nuts
	(烤香切碎)		(Toasted & Chopped)
1茶匙	香精	1tsp	Vanilla Essence

[做法 Method]

- ① 奶油加筛过糖粉及盐，用慢速拌匀，再改快速打五分钟成乳白色。
 - ② 加入低筋面粉与香精，用慢速拌匀。
 - ③ 加入切碎烤过的山胡桃，拌匀。
 - ④ 面团滚成小圆球，上放一粒山胡桃装饰。
 - ⑤ 以170℃烤10分钟或至金黄色即可。
- ① Cream butter, icing sugar and salt on low speed for 1 minute. Scrape mixing bowl and continue to mix on high speed for 5 minutes.
 - ② Add in sifted flour and vanilla essence. Mix on slow speed for 1 minute to form a dough.
 - ③ Add in chopped toasted pecan nuts.
 - ④ Mould the dough into small balls and place a piece of pecan nut on top of each cookie. Place the cookies onto a greased baking tray.
 - ⑤ Bake in a preheated oven at 170℃ for 10 minutes until golden brown.

